Deviled Crabs.

for
1 lb crab meat

Mrs. Boggs

2 eggs
3/4 pt. milk ~~to~~
3/4 teasp mustard
1 teasp salt
3 to 4 tablesp. flour.
2 tablesp vinegar - or lemon juice. Use ~~an~~
red pepper to taste.
small amount chopped parsley and onion.
mix, boil, cool add to meat, ~~add~~ add
vinegar to dressing last after boiling.
This will be quite thick, if lumpy
whip rapidly with Dover egg beater or
electric mixer.
Some times I grate in a little nutmeg.
You try it with a little bit after it's all
mixed. Maybe a teaspful of the mixture with a little
grating, try it for a taster I 'kinda' like
it, and I think what you ate here had it.
But try a 'taster' first.